Refine Search

Search Results --

Terms	Documents
L1 and inulin or fructooligosaccharide	308

Database:

US Pre-Grant Publication Full-Text Database
US Patents Full-Text Database
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EPO Abstracts Database
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Derwent World Patents Index
IBM Technical Disclosure Bulletins

Search:

L2

[Refine Search]

[Recall Text ⬍] [Clear] [Interrupt]

Search History

DATE: Monday, August 01, 2005   Printable Copy   Create Case

Set Name Query side by side		Hit Count	Set Name result set
DB=USPT,USOC; PLUR=YES; OP=OR			
L2	L1 and inulin or fructooligosaccharide	308	L2
L1	US-4361587-$.DID. OR US-4364968-$.DID. OR US-4517210-$.DID. OR US-4542033-$.DID. OR US-4551348-$.DID. OR US-4626434-$.DID. OR US-4713252-$.DID. OR US-4755545-$.DID. OR US-5000972-$.DID. OR US-5073400-$.DID. OR US-5362503-$.DID. OR US-5364643-$.DID. OR US-5439692-$.DID. OR US-6159527-$.DID.	14	L1

END OF SEARCH HISTORY

AN   1980(06):S0975   FSTA
TI   Prediction of water activity, a_w in cook-soak equilibrated
      intermediate **moisture** meats.
AU   Webster, C. E. M.; Wood, R. M.; Ledward, D. A.
CS   Food Sci. Lab., Dep. of Applied Biochem. & Nutr., Univ. of Nottingham
      School of Agric., Sutton Bonington, Loughborough, Leics. LE12 5RD, UK
SO   Meat Science, (1979), 3 (1) 43-51, 17 ref.
DT   Journal
LA   English
AB   Cubes of trimmed post rigor meat (approx. 1 cm.sup.3) were placed in cans
      containing 1.5x the meat weight of an **infusing** solution comprising
      9.5% NaCl, 0.5% potassium sorbate, and amounts of humectant (glycerol,
      propylene glycol or sorbitol) calculated to give a_w values of
      0.62-0.95; the cans were then sealed and heated in a 77° C water
      bath for 15 min to an internal temp of 70° C. The a_w value of
      the processed products was determined using the Sina-equihygroscope, or
      calculated by the equation of Ross [Food Technology (1975) 29, 26] or a
      modification of the method of Grover [Journal of the Society for Chemistry
      in Industry (1947) 66, 201]. Tables and graphs of results are given. The
      modified Grover method gave appreciably better agreement with measured
      a_w values than the Ross method, under the conditions studied. For the
      systems studied, propylene glycol was the most, and sorbitol the least
      efficient humectant.
CC   S (Meat, Poultry and Game)
CT   CANNED FOODS; MEAT; **MOISTURE CONTENT**; WATER; WATER ACTIVITY;
      ACTIVITY PREDICTIONS FOR CANNED INTERMEDIATE MOISTURE MEAT;
      MOISTURE

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      (FILE 'HOME' ENTERED AT 17:44:25 ON 01 AUG 2005)

      FILE 'FSTA' ENTERED AT 17:44:56 ON 01 AUG 2005
L1   957 S INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR FRUCTOOLIGOSACCHARIDE
L2   104 S L1 AND INFUSE OR INFUSING
L3   1136 S L2 AND INFUSE OR INFUSING SAME INULIN OR RAFINOSE OR OLIGOFRU
L4   104 S L3 AND INFUSE OR INFUSING
L5   34263 S L4 AND FRUITS OR VEGETABLES
L6   1235 S L5 AND INULIN OR RAFINOSE OR OLIGOFRUCTOSE OR OLIGOSACCHARIDE
L7   104 S L6 AND INFUSE OR INFUSING
L8   0 S L7 AND "DEGREE OF POLYMERIZATION"
L9   97280 S L7 AND GLYCERIN AND MOISTURE OR WATER
L10   13 S L7 AND (GLYCERIN OR MOISTURE)

=> s l6 and(glycerin and moisture)
         296 GLYCERIN
       36119 MOISTURE
L11   0 L6 AND(GLYCERIN AND MOISTURE)

=> s l6 and(inulin or rafinose)
         826 INULIN
           2 RAFINOSE
L12   259 L6 AND(INULIN OR RAFINOSE)

=> dis all l6 1-104

L6   ANSWER 1 OF 1235   FSTA   COPYRIGHT 2005 IFIS on STN
AN   2005:T0509   FSTA
TI   Dextrinized, saccharide-derivatized oligosaccharides.
IN   Antrim, R. L.; Barresi, F. W.; McPherson, R. E.; Jiao Wang
PA   Grain Processing Corp.; Grain Processing, Muscatine, IA, USA
SO   United States Patent Application Publication, (2005)
PI   US 2005048191   A1
PRAI US @@@@-482045   20030623
DT   Patent
LA   English

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dis his

        (FILE 'HOME' ENTERED AT 17:44:25 ON 01 AUG 2005)

        FILE 'FSTA' ENTERED AT 17:44:56 ON 01 AUG 2005
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L7          104 S L6 AND INFUSE OR INFUSING
L8            0 S L7 AND "DEGREE OF POLYMERIZATION"
L9        97280 S L7 AND GLYCERIN AND MOISTURE OR WATER
L10          13 S L7 AND (GLYCERIN OR MOISTURE)
L11           0 S L6 AND( GLYCERIN AND MOISTURE)
L12         259 S L6 AND( INULIN OR RAFINOSE)
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WEST Search History

| Hide Items | Restore | Clear | Cancel |

DATE: Monday, August 01, 2005

Hide?	Set Name	Query	Hit Count
		DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR	
☐	L23	L22 and (osmotic$ same inulin)	1
☐	L22	L21 and (osmotic$ same fruit)	5
☐	L21	L19 and (osmoti$)	9
☐	L20	L17 and ((inulin or fructooligosaccharide or oligofructose) near fruit)	2
☐	L19	L17 and ((inulin or fructooligosaccharide or oligofructose) same fruit)	135
☐	L18	L17 and (inulin or fructooligosaccharide or oligofructose)	834
☐	L17	(fruit and (dry or dried))	45315
		DB=USPT; PLUR=YES; OP=OR	
☐	L16	(fruit and (dry or dried))	22634
		DB=PGPB,USPT,USOC,EPAB,JPAB,DWPI,TDBD; PLUR=YES; OP=OR	
☐	L15	L12 and ((inulin or fructooligosaccharide$ or oligofructose$) near (infus$ or infusing))	2
☐	L14	L12 and ((inulin or fructooligosaccharide$ or oligofructose$) same (infus$ or infusing))	19
☐	L13	L12	69
☐	L12	L11 and (inulin or fructooligosaccharide$ or oligofructose$)	69
☐	L11	infuse or infusing	12748
		DB=USPT,USOC; PLUR=YES; OP=OR	
☐	L10	infuse or infusing	6980
☐	L9	L8 and ((infuse or infusing or coat or coating) same (inulin or oiligofructose or oligofructosaccharide))	1
☐	L8	L7 and (infuse or infusing or coat or coating)	22
☐	L7	l2 and bifidobacteria	95
☐	L6	l1 and bifidobacteria	0
☐	L5	L1 and (inulin or fructooligosaccharide or oligofructose)	0
☐	L4	L3 and (infus$ same inulin)	0
☐	L3	L2 and (infus$)	35
☐	L2	L1 and inulin or fructooligosaccharide	308
☐	L1	US-4361587-$.DID. OR US-4364968-$.DID. OR US-4517210-$.DID. OR US-4542033-$.DID. OR US-4551348-$.DID. OR US-4626434-$.DID. OR US-4713252-$.DID. OR US-4755545-$.DID. OR US-5000972-$.DID. OR US-5073400-$.DID. OR US-5362503-$.DID. OR US-5364643-$.DID. OR US-	14

5439692-$.DID. OR US-6159527-$.DID.

END OF SEARCH HISTORY